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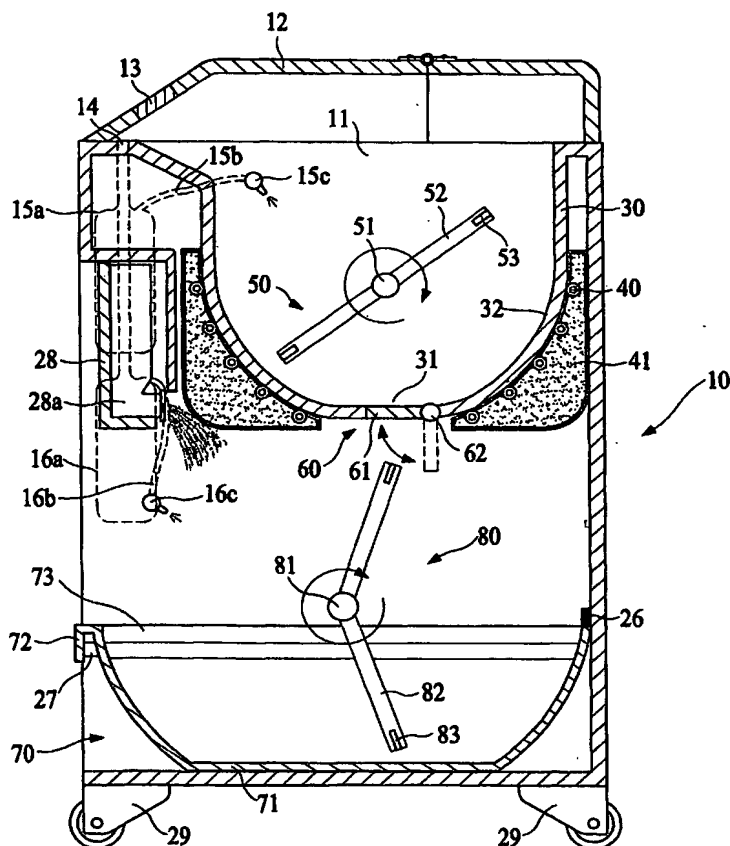
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[Continued on next page]

(54) Title: ROASTER FOR SEASONING MARINE ALGAE



(57) Abstract: The present invention relates to a roaster for seasoning marine algae having objects of maintaining seaweed's original flavor and taste by preventing seasonings and raw material from sticking to the inner surface of a frying portion while its operation; making easy the cleaning of the roaster after operation; minimizing extra work generated by changing the inner frying portion; and improving the quality of the operation by decreasing the height of the roaster.



SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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